Juniper
RESTAURANT

*** Menu available for full take-out in addition to dine-in ***

Summer 2026
info@juniperrestaurant.com
970.926.7001

FIRST

Tuna Poke & Lump Blue Crab Tower with Crispy Nori-Wonton, Guacamole and Wasabi Aioli *
28

Beef Tartare with House Made Chips, Sunny Side Up Quail Egg, Pickled Okra and Truffle Aioli *
30

Seared Rougié Foie Gras with Peach Citrus Chutney, Brioche Toast and Roasted Pistachios
40

Grilled Spanish Octopus with Cauliflower-Chorizo-Almond Sauté and Harissa Aioli
25

Colorado Corn Bisque with Chive Oil and Corn Fritter
15

Heirloom Tomato and Passion Fruit Gazpacho with Jalapeño Cucumber Sorbet and Watermelon Radish
17

Caesar Salad with Grana Padano Frico, Fried Capers and Sun-Dried Tomato Croutons
18

Summer Salad with Cherry Tomatoes, Asparagus, Midnight Moon, Sunflower Seeds and Lemon Vinaigrette
20

Snap Pea Salad with Ricotta Lemon Spread, Candied Prosciutto, Pistachios and Peach Sesame Vinaigrette
20

Grilled Chicken & Corn Pizza with Broccolini, Arugula and Chimichurri
30

Heirloom Tomato & Fresh Mozzarella Pizza with Pine Nut-Basil Pesto and Reduced Balsamic
28

Chef Selection of House Artisan Cheeses
40

Chef Santos Macias; Chef Joel Paula; Pastry Chef James Kanavy
General Managers D. C. Bollard & Joey Rettino

**These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness*
Before placing your order, please inform your server if a person in your party has a food allergy. In addition, we cannot guarantee that food allergens will not be transferred through accidental cross-contact.

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MAIN

Veal Scallopini with Angel Hair 'Caprese', Asparagus, Lemon Beurre Fondue and Veal Reduction
44

Organic Scottish Salmon with Cherry Tomato-Rock Shrimp-Orzo Succotash and Lemon Beurre Blanc *
46

Agave Glazed Pork Chop with Pork Belly 'Fried' Farro and Carrot-Pea-Ginger Sauté *
50

Alaskan Halibut with Whipped Chickpea Puree, Grilled Asparagus and Tomato-Cucumber Salsa
55

Colorado Chicken with Cavatelli-Heirloom Cherry Tomato Sauté, Broccolini, Chard Relish and Basil Pesto
45

Braised Short Rib & Sea Scallop Duo with Snap Pea Salad, Carrot Ginger Puree and Boursin Cheese
45

Filet Mignon with Poached Lobster, Potato-Corn Gratin, Sautéed Haricot Vert and Heirloom Tomato Salad *
68

Cornmeal Crusted Trout with Grilled Corn Chowder, Little Neck Clams and Sautéed Red Potatoes
44

Sesame Crusted Yellowfin Tuna with Seafood Wontons, Napa Cabbage Kimchi and Lemongrass Broth *
50

Colorado Elk Two Ways with Rainbow Chard-Cipollini Onion Sauté, Mashed Potatoes and Bordelaise Sauce *
60

'CAB' Ribeye with Smoked Gouda Mac & Cheese and Chimichurri *
70

Vegan Jambalaya with Jasmine Rice
42

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FINISH
16

Charles' Hot Sticky Toffee Pudding Cake
Myers's Rum Sauce, Toffee Crunch and Whipped Ganache

Lemon & Strawberry Tart
Lemon Curd, Fresh Strawberries and Candied Mint

Chocolate S'Mores
House Made Graham Cracker, Chocolate Moelleux and Marshmallow

Peach & Basil Custard
Vanilla Peach Compote, White Chocolate Ganache and Basil Gel

Pistachio Crème Brûlée
Chili Pistachio Brittle

Cinnamon Spiced Carrot Cake
Ginger Mascarpone Crème Mousseline, Mini Pralines & Caramel Ganache

Freshly Turned Trio of Ice Creams or Sorbets
Daily Selections

Chef's Selection of Artisan Cheeses
Crostini, Dried Fruit and Assorted Nuts
40

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SIDES

House Made Truffle Fries 12

Sauteed Haricot Vert 14

Grilled or Steamed Broccolini 14

Yukon Gold Potato-Corn Gratin 14

Grilled or Steamed Asparagus 14

Smoked Gouda Mac & Cheese 16

Seafood Wontons 18

Pork Belly 'Fried' Farro 20

Rock Shrimp Orzo Succotash 24

3 oz Poached Lobster 30

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